

BLACK KITE

CELLARS



2015 PINOT NOIR STONY TERRACE ANDERSON VALLEY

DATES

HARVEST: September 15, 2015

BOTTLING: April 2017

RELEASE: August 2017

GROWING CONDITIONS

The mild winter led to early bud break, exposing emerging fruit to the still cold weather of March. This cool start, combined with ongoing drought conditions, produced smaller berries and clusters resulting in lower yields. While cluster counts were low, quality was high. The ensuing mild summer months allowed great acid development while a well-timed warm up at harvest boosted overall flavor and concentration. The resulting 2015 wines deliver heightened aromatics, mouthfilling texture and good acidity.

WINEMAKING AND COOPERAGE

The grapes were harvested in the early morning hours and transported immediately to the winery, where they were destemmed and cold soaked for 48 hours, inoculated with a low rate of Burgundian yeast, and punched down three times daily. After fermentation, the wine rested 18 months in a mix of new (2/3) and one-year old French oak barrels from the Allier, Vosges, Tronçais and Bertranges forests.

TASTING NOTES

Our 2015 Stony Terrace Pinot Noir is very dark, very rich and very long! The wine's concentrated dark fruit core gains incredible richness and complexity as it opens, unfurling in layers of sweet plum, cola, cassis, dark chocolate, spice and sweet pipe tobacco flavors that coalesce on the generous palate and linger on the very long finish. Drink upon release or hold for 5-7 years.

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ALCOHOL

14.3%

PINOT NOIR CLONE

POMMARD

CASES PRODUCED

195

ACIDITY

TITRATABLE ACIDITY

0.64 g/L

PRICE

\$60/BOTTLE

PH

3.55